Hotel Medical Shelter Site
MEALS

- Order meals with Brilliant Corners by 3pm every day for the following day
- The total meal count is the total of:
    1. # of client meals the Health Lead expects to be needed
    2. # of site staff including nurses, volunteers, EMTs, security, site managers, etc.
- Account for any special dietary restrictions or preferences ie. vegetarian, vegan, allergies, etc.
- We generally do not allow outside food being delivered to clients ie. from friends and family, Uber eats, etc. However, this is not a hard-and-fast rule and can be modified in consultation with the Health Lead and Site Director.
- Meal prep and delivery:
    1. Follow Site food safety procedures. Promptly prep/sort meals when delivered by the vendor
    2. 2 sets of carts, 1 “cold” zone cart and 1 each “warm” zone cart for each floor
    3. Sort meals by room # and place in plastic bags marked with that room #, put meal bags on “cold” zone cart
    4. Take “cold” zone cart to the “don”/”doff” area on the appropriate floor using the service elevator. Transfer meals to “warm” zone cart
    5. Done PPE. Deliver meals to the room door
    6. Leave “warm” zone cart on the floor, doff PPE. Bring down the “cold” zone cart to the lobby. Notify health staff that meals have been delivered
    7. Health staff will call each room to notify client that the deal is at their door